

DISPLAYS

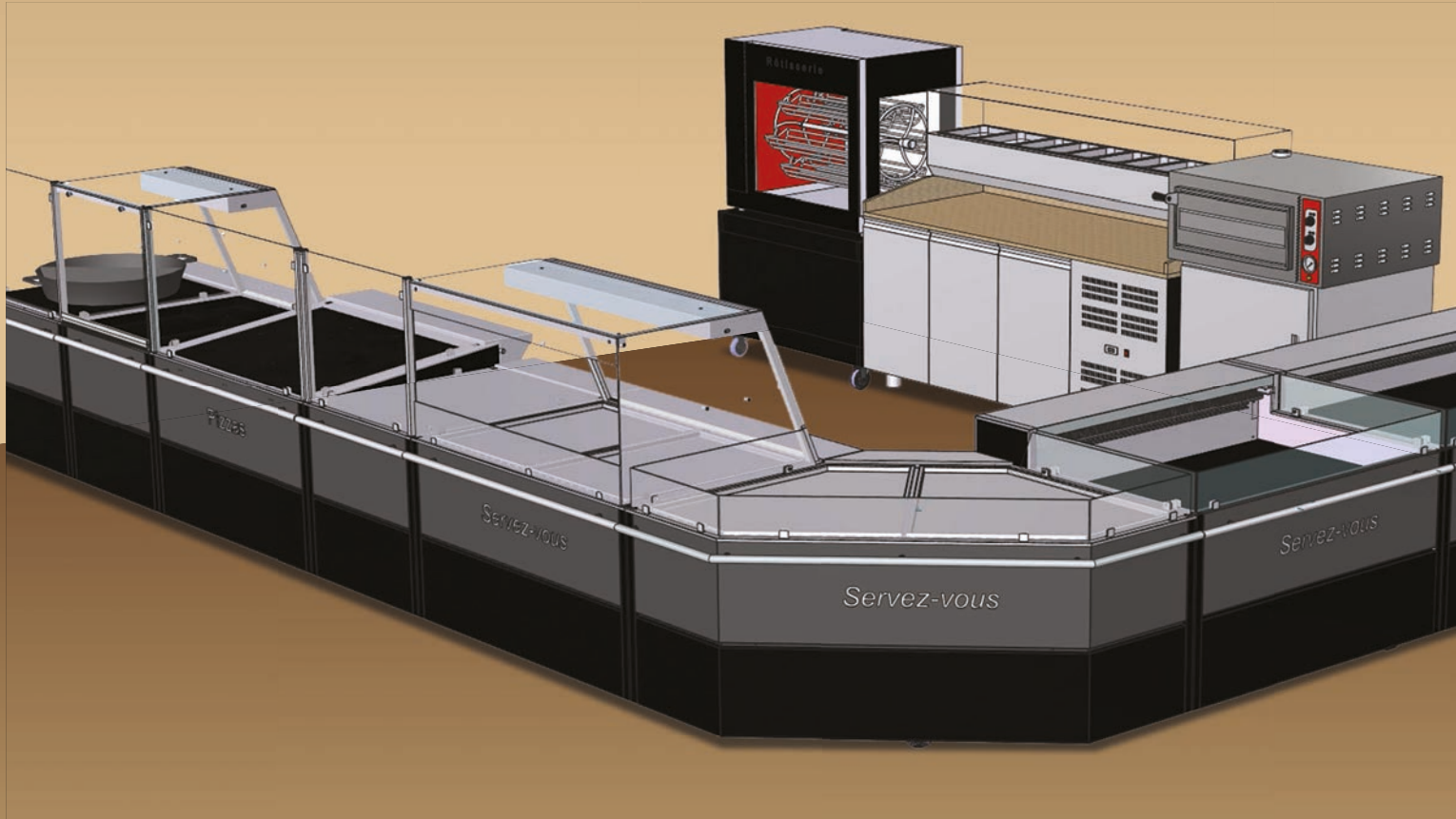
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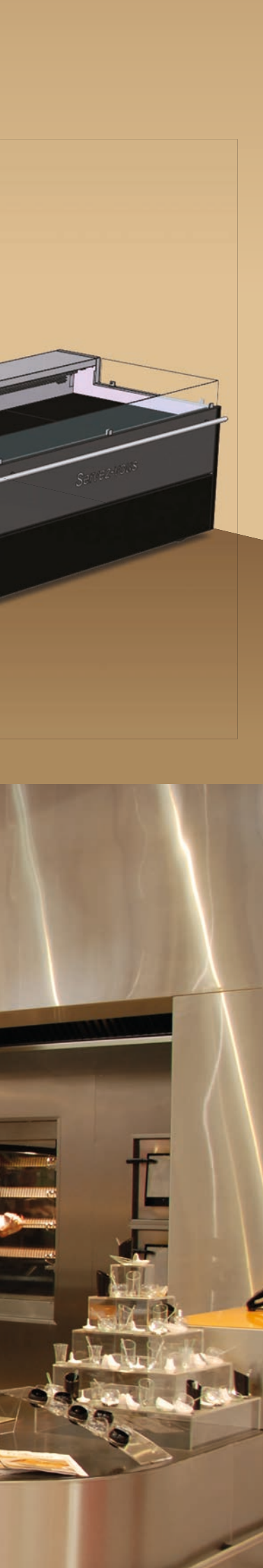
FABRICATION FRANÇAISE



A DISPLAY TO MAKE
YOUR PRODUCTS SHINE







OUR DISPLAYS: A REAL BOOST FOR YOUR PRODUCTS!

The display is your first point of contact with your customers, making it a vital sales tool. We take extra special care to make these both attractive and wonderfully easy to use, and to ensure that they are made from the highest quality materials.

Each unit in the Dorégrill display collection can be fully modulated, enabling it to fit perfectly into your space and your sales strategy. For both traditional rotisserie service and self-service, heated and chilled units work alongside room temperature shelves to create a logical, adaptable system that puts the spotlight firmly on your products.

These units are designed for professionals. They are sturdy, easy to install and clean - in short, these displays are designed to make your life easier.

They're built to last, too. The Dorégrill quality charter, based on 50 years of experience and expertise, guarantees optimal use and maximum reliability thanks to the high quality of the materials we use. From brushed stainless steel and brass to "enamel" or lacquered finishes and hardened glass, we put only the best into our units.

So try one now. Your life is about to get so much easier!



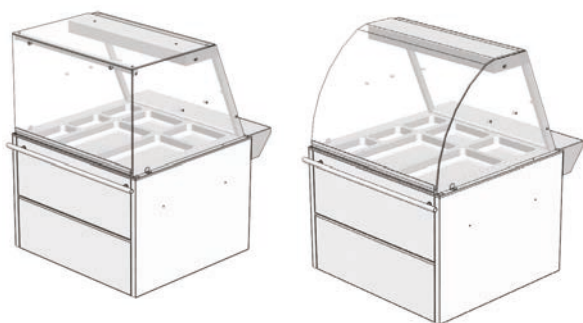
HEATED DISPLAY

TRADITIONAL SERVICE



TRADITIONAL SERVICE

Model	Length	Depth	Window height	Workstation height	Voltage	Power outlet	Power
V 75 Trad	750 mm	1020 mm	1375 mm	770 mm	220 V mono	10-16 A	2100 W
V 100 Trad	1000 mm	1020 mm	1375 mm	770 mm	220 V mono	10-16 A	2100 W
V 132 Trad	1320 mm	1020 mm	1375 mm	770 mm	220 V mono	10-16 A	3300 W
V 150 Trad	1500 mm	1020 mm	1375 mm	770 mm	220 V mono	10-16 A	3300 W
V 175 Trad	1750 mm	1020 mm	1375 mm	770 mm	220 V mono	20 A	4200 W
V 195 Trad	1950 mm	1020 mm	1375 mm	770 mm	220 V mono	20 A	4200 W



DESCRIPTION

- Pull-down straight or curved front glass windows
- Sliding "mirror-effect" rear windows
- Heated lighting
- Pull-down rear bar, removable for cleaning or in fixed stainless steel

EQUIPMENT (please state when you order)

- Stainless steel tray and gutter (for grilled meat)
- Hotel pans (for cooked dishes and sides)
- Or half/half

OPTIONAL EXTRAS

- Knife holder
- Label holder
- Bag hook
- Stoneware hotel pans

TRADITIONAL SERVICE WITH AN INSTALLED UNIT

Model	Length	Depth	Window height	Workstation height	Voltage	Power outlet	Power
V 75 Trad AP	750 mm	1020 mm	850 mm	250 mm	220 V mono	10-16 A	2100 W
V 100 Trad AP	1000 mm	1020 mm	850 mm	250 mm	220 V mono	10-16 A	2100 W
V 132 Trad AP	1320 mm	1020 mm	850 mm	250 mm	220 V mono	10-16 A	3300 W
V 150 Trad AP	1500 mm	1020 mm	850 mm	250 mm	220 V mono	10-16 A	3300 W
V 175 Trad AP	1750 mm	1020 mm	850 mm	250 mm	220 V mono	20 A	4200 W

Also exists in self-service version



DESCRIPTION

Identical to the Traditional Service, but without a storage space in the base.

MARKET SPECIAL TRADITIONAL SERVICE

Model	Length	Depth	Window height	Workstation height	Voltage	Power outlet	Power
V 120 M	1200 mm	640 mm	1230 mm	820	220 V mono	10-16 A	3600 W
V 150 M	1500 mm	640 mm	1230 mm	820	220 V mono	10-16 A	3600 W



DESCRIPTIF

- High flat front window, low lateral windows
- Heated lighting
- Specially adapted for mobile sales: shallow model (easy to store) and high-ground clearance.
- Light weight.

EQUIPMENT (please state when you order)

- Stainless steel tray and gutter (for grilled meat)
- Hotel pans (for cooked dishes and sides)
- Or half/half

OPTIONAL

- Fully closed-off model with an upper glass panel and sliding rear glass doors.

For all of our display files

- Standard color to be indicated when you place your order: black, red or Bordeaux
- Optional change of colors
- Straight and rounded windows in toughened glass
- Sliding and mirror-effect reflective glass backing (on closed-off models)
- Heated glass-ceramic lighting (except fully installed models)
- Closed base for storage (except fully installed models)
- Protective guards in stainless steel or brass

- Mobile, using concealed, pivoting, brake-mounted casters
- Digital thermostat
- Décor: possibility to affix your own text or logo



HEATED DISPLAY

SELF-SERVICE



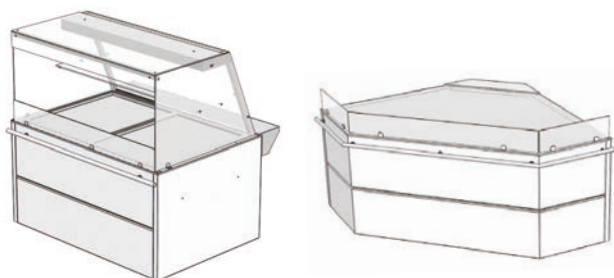
SELF-SERVICE

Model	Length	Depth	Window height	Workstation height	Voltage	Power outlet	Power
V 75 LS 9 plate holders*	750 mm	1020 mm	1375 mm	770 mm	220 V mono	10-16 A	2100 W
V 100 LS 12 plate holders*	1000 mm	1020 mm	1375 mm	770 mm	220 V mono	10-16 A	3000 W
V 132 LS 18 plate holders*	1320 mm	1020 mm	1375 mm	770 mm	220 V mono	10-16 A	3300 W
V 150 LS 24 plate holders*	1500 mm	1020 mm	1375 mm	770 mm	220 V mono	10-16 A	3300 W
V 175 LS 30 plate holders*	1750 mm	1020 mm	1375 mm	770 mm	220 V mono	20 A	4200 W
V 195 LS 36 plate holders*	1950 mm	1020 mm	1375 mm	770 mm	220 V mono	20 A	4200 W
VA 90° CORNER LS chauffant	2020 mm	1100 mm	915 mm	770 mm	220 V mono	10-16 A	2800 W

*Doubled capacity by superposing

Also exists in traditional service version

See "traditional service with an installed unit" chart



DESCRIPTION

- Splash screen glass panel
- Sliding "mirror-effect" rear glass doors
- Low front window with "Servez-vous" microbeaded text (cannot be altered)
- Heated lighting

OPTIONAL

- Mid-level glass shelf

2 & 4 LEVEL SELF-SERVICE

Model	Length	Depth	Window height	Workstation height	Voltage	Power outlet	Power
V 132 LS 2 38 plate holders	1320 mm	1020 mm	1375 mm	600 mm	220 V mono	20 A	4300 W
V 80 LS 4 38 plate holders	800 mm	940 mm	1810 mm	/	220 V mono	10-16 A	3600 W
V 85 LS 2 20 plate holders	850 mm	940 mm	1110 mm	/	220 V mono	10-16 A	2600 W



DESCRIPTION V132 LS 2

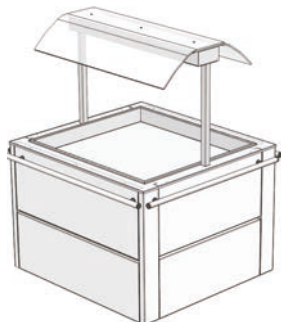
- Identical to the V132 LS with an additional heated shelf

DESCRIPTION V80 LS 4

- 4 heated presentation levels
- Low front window with "Servez-vous" microbeaded text (cannot be altered)
- Lateral left and right windows for a panoramic view
- Heated glass-ceramic lighting
- Back-lit "Rôtisserie" text

« ISLAND » SELF-SERVICE

Model	Length	Depth	Window height	Workstation height	Voltage	Power outlet	Power
V 75 LS îlot	840 mm	1025 mm	1380 mm	770 mm	220 V mono	10-16 A	2100 W
V 100 LS îlot	1095 mm	1025 mm	1380 mm	770 mm	220 V mono	10-16 A	3000 W
V 132 LS îlot	1410 mm	1025 mm	1380 mm	770 mm	220 V mono	10-16 A	3300 W
V 175 LS îlot	1840 mm	1025 mm	1380 mm	770 mm	220 V mono	20 A	4200 W



DESCRIPTION

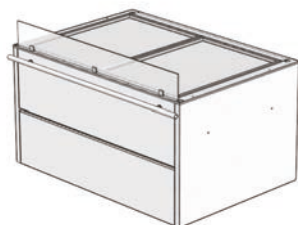
- Splash-proof curved front and rear windows with "Servez-vous" microbeaded text
- Heated lighting
- Guards on 4 sides

OPTIONAL

- Mid-level shelf

« HOT TABLE » SELF-SERVICE

Model	Length	Depth	Window height	Workstation height	Voltage	Power outlet	Power
TC 75 LS	750 mm	1 020 mm	915 mm	770 mm	220 V mono	10-16 A	1800 W
TC 100 LS	1 000 mm	1 020 mm	915 mm	770 mm	220 V mono	10-16 A	2700 W
TC 132 LS	1 320 mm	1 020 mm	915 mm	770 mm	220 V mono	10-16 A	2700 W
TC 150 LS	1 500 mm	1 020 mm	915 mm	770 mm	220 V mono	10-16 A	2700 W

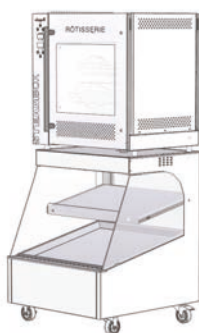


DESCRIPTION

- Lower front window with "Servez-vous" microbeaded text (cannot be altered)

COMBINED SELF-SERVICE

Model	Length	Depth	Total height		Voltage	Power outlet	Power
CONCEPT NEOL heating element - 4 baskets - Rotisserie oven N1 + V85LS	860 mm	960 mm	1930 mm		380 V + N + T	20 A	9 900 W
CONCEPT NEOBOX - 4 baskets - Steambox Rotisserie oven + V85LS	860 mm	960 mm	2000 mm		380 V + N + T	20 A	11 600 W
Model	Length	Depth	Window height	Workstation height	Voltage	Power outlet	Power
V 150 TLS	1500 mm	1020 mm	1375 mm	770 mm	220 V mono	20 A	3900 W
V 150 TPC	1500 mm	1020 mm	1375 mm	770 mm	380 V + N + T	20 A	6600 W



DESCRIPTION

- Sliding and mirror-effect reflective glass backing (Traditional part)
- Lower front window with "Servez-vous" microbeaded text (cannot be altered)
- Heated lighting (traditional part)

OPTIONAL

- Knife holder
- Label holder

HEATED DISPLAY

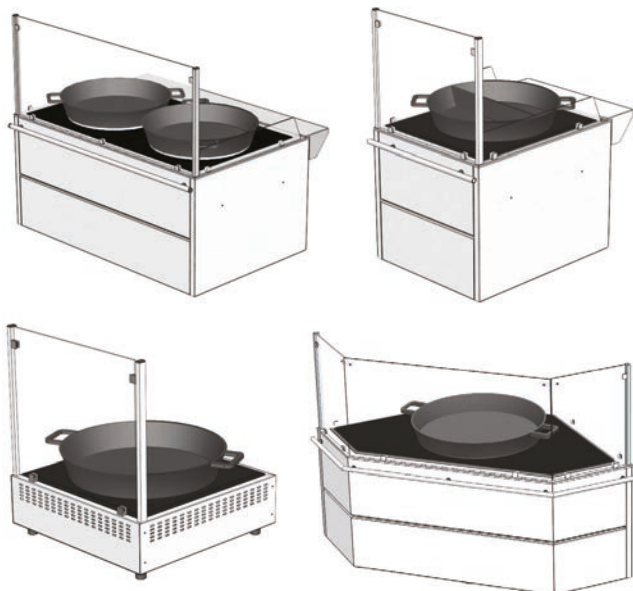
SKILLETS - SAUCEPANS - PIZZAS



ELECTRICAL SAUCEPAN MODULES

Model	Length	Depth	Window height	Workstation height	Voltage	Power outlet	Power
MPC 75 E	750 mm	1000 mm	1375 mm	770 mm	380 V + N + T	20 A	4500 W
MPC 100 E	1000 mm	1000 mm	1375 mm	770 mm	380 V + N + T	20 A	4500 W
MPC 150 E	1500 mm	1000 mm	1375 mm	770 mm	380 V + N + T	20 A	9000 W
MPC 90° E simple or double corner	2020 mm	1080 mm	1375 mm	770 mm	380 V + N + T	20 A	4500 W 9000 W
MPC 75 EAP*	750 mm	815 mm	850 mm	250 mm	380 V + N + T	20 A	4500 W

*Electric to be installed



DESCRIPTION

- Straight or curved front window
- Aluminum hotplate for regular cooking
- Comes with a giant non-stick cast aluminum Ø 500mm saucepan
- Thermostat regulation, 20° to 300°C (maximum cooking power)
- Rear pull-down polyethylene panel, removable polyethylene or fixed stainless steel

OPTIONAL

- Giant saucepan Ø 650mm 1, 2 or 3 compartments
- Heated lamp

GAS SAUCEPAN MODULES

Model	Length	Depth	Height	Workstation height	Caloric butane/propane gas	Heat output from a standard gas connection
MPC 75 G	750 mm	1100 mm	1375 mm	770 mm	19,25 W	22,5 W
MPC 150 G	1500 mm	1100 mm	1375 mm	770 mm	38,5 W	45 W



DESCRIPTION

- Straight or curved window
- Gas tripod, supplied with pressure valve and pipe bend
- Closed-off base for propane gas cylinders (small model)
- Delivered with Ø 600mm enamel skillet
- Pull-down rear polyethylene panel, removable for cleaning

SKILLETS FOR MPC SAUCEPAN MODULES

Model	Designation
P 500 - electrical model	Ø 500 mm (H int.85/H ext.100)
P 500/2 - electrical model	Ø 500 mm with 2 compartments (H int.85/H ext.100)
P 650 - electrical model	Ø 650 mm (H int.100/H ext.120)
P 650/2 - electrical model	Ø 650 mm with 2 compartments (H int.100/H ext.120)
P 650/3 - electrical model	Ø 650 mm with 3 compartments (H int.100/H ext.120)
P 800 - electrical model	Ø 800 mm (H int.100/H ext.120)
P 600 enameled - gas model	Ø 600 mm (H int.50/H ext.60)



DESCRIPTION

- Made from: cast aluminum. Available in 1, 2 or 3 compartments and in 3 diameters: 500mm, 650mm and 800mm

PIZZA MODULES

Model	Length	Depth	Window height	Workstation median height	Voltage	Power
MP 75	750 mm	1020 mm	1375 mm	820 mm	220 V mono	1800 W
MP 100	1000 mm	1020 mm	1375 mm	820 mm	220 V mono	1800 W
MP 120	1200 mm	1020 mm	1375 mm	820 mm	220 V mono	2700 W
MP 150	1500 mm	1020 mm	1375 mm	820 mm	220 V mono	2700 W



DESCRIPTION

- Angled display surface in heated, polished granite
- Rear pull-down polyethylene panel, removable polyethylene or fixed stainless steel

OPTIONAL

- Label holder
- Right and left sections with identical windows and decorations to the facade for the installation of a corner

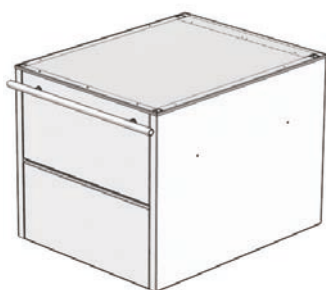
NEUTRAL DISPLAY



STRAIGHT MODELS

Model	Length	Depth	Workstation height
MN 75 without glass window*	750 mm	980 mm	770 mm
MN 100 without glass window*	1000 mm	980 mm	770 mm

*Any other length available upon request



DESCRIPTION

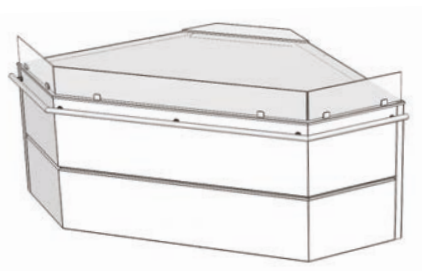
- Upper level in brushed stainless steel

OPTIONAL

- Front and lateral high or low glass window

CORNER MODELS

Model	Length	Depth	Workstation height
VA 45° neutral	950 mm	970 mm	770 mm
VA 90° neutral	2020 mm	1060 mm	770 mm



DESCRIPTION

- Upper level in brushed stainless steel

OPTIONAL

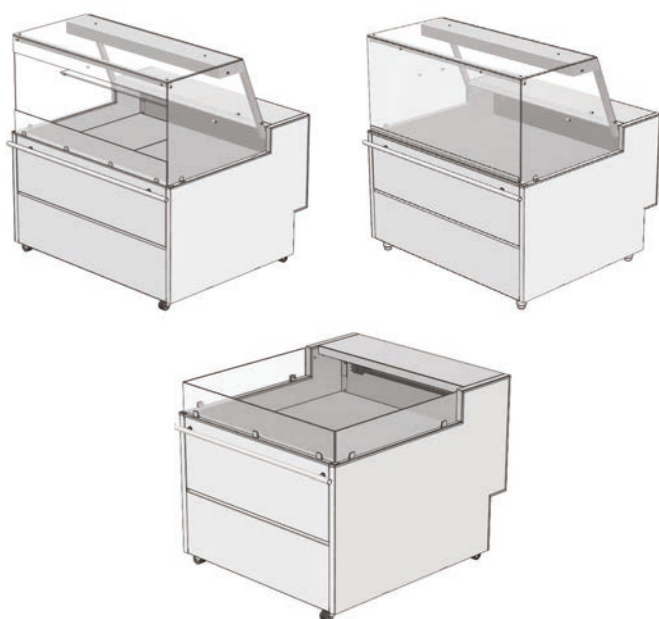
- Front and lateral high or low glass window

CHILLED DISPLAY



REFRIGERATED SERVICE

Model	Length	Depth	Window height	Workstation height	Voltage	Power outlet	Power
MR100 Trad or Self-service	1020 mm	1200 mm	Trad / LS = 1375 mm LS low-level window 915 mm	915 mm	220 V mono	10-16 A	500 W
MR133 Trad or Self-service	1325 mm	1200 mm	Trad / LS = 1375 mm LS low-level window 915 mm	915 mm	220 V mono	10-16 A	500 W
MR195 Trad or Self-service	1950 mm	1200 mm	Trad / LS = 1375 mm LS low-level window 915 mm	915 mm	220 V mono	10-16 A	638 W
MR258 Trad or Self-service	2575 mm	1200 mm	Trad / LS = 1375 mm LS low-level window 915 mm	915 mm	220 V mono	10-16 A	736 W
MR ANGLE 90° Trad or Self-service	1825 mm	1245 mm	Trad = 1375 mm LS low-level window 915 mm	915 mm	220 V mono	10-16 A	500 W



DESCRIPTION

- Pull-down front straight or curved glass window
- Top-level structure for lighting
- Fan-assisted cold in the display window and the reserve
- Fluid used: R404. Other fluids: please contact us
- Regulation by thermostat with automatic defrosting shut-off
- Defrosting water removed using an electrical evaporator
- Built-in or remote power system in the base of the window (technical area)
- On wheels or adjustable legs

OPTIONS

- Hotel pans (cooked dishes and sides)
- Giant enamel skillet



PUT YOUR LOVE OF GREAT
FOOD ON THE BIG SCREEN



DOREGRILL SAS
Parc d'activités du moulin - BP 52 - 44880 Sautron - France
Tél. 33 (0) 2 40 63 80 00 - Fax 33 (0) 2 40 63 82 67
E-mail : doregrill@doregrill.com